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## 4 COURSE PRIVATE DINNER

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*Packages starting at \$25 for private dinners, call for details.*

### *Sample Menu*

#### SALADS

##### Spinach Salad

Fresh spinach salad with feta cheese crumbles, red onions, carrots, fresh raspberries and brown sugar cinnamon pecans, tossed in a raspberry vinaigrette.

##### Caesar Salad

Fresh romaine lettuce tossed in house-made Caesar dressing topped with croutons and Asiago cheese. Anchovies available on request.

#### ENTRÉES

##### Basil Artichoke Chicken

Tender chicken breast topped with artichoke pesto cream sauce. Served on a bed of truffle risotto with chef's vegetables.

##### Mesquite Grilled Salmon

Fresh cut salmon paired with butternut squash risotto and drizzled with maple chili glaze.

##### 21 Seared Black Angus Filet Mignon

6 oz. aged angus filet seared and served with our starch du jour. Topped with burgundy demi glacé and caramelized onions.

#### DESSERTS

##### 21 Crème Brûlée

Vanilla bean crème brûlée with raw sugar

##### Cheesecake

Chocolate chip cheesecake served with chocolate sauce.

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## HOUSE BARS

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*All bars will have set quantities available based on number of guests. Bartender fee may apply.*

#### WINE AND BEER

\$7 per person plus tax and gratuity *\*minimum of 25 guests*

##### Includes:

3 domestic beer choices, 2 import/craft beer choices, house red wine, house white wine

#### WELL BAR

\$10 per person plus tax and gratuity *\*minimum of 25 guests*

##### Wine and beer bar plus:

Bourbon, vodka, gin, tequila, rum

Margarita mix, cranberry, pineapple, orange, grapefruit and sodas

#### CALL BAR

\$17 per person plus tax and gratuity

##### Wine and beer bar plus:

Jack Daniels, Grey Goose, Tanqueray, Bacardi, El Jimador Silver

Margarita mix, cranberry, pineapple, orange, grapefruit and sodas

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At your home, office, picnic at the park or private wedding 21 Wet End Catering and Banquets can provide your every food and service need. All events are created individually and we want to make sure your experience is as personal as it can be!

All parties are subject to a gratuity or delivery fee based on location and level of service desired.

Contact us for dinner banquets and pricing.

21 North 2nd St. Ste. 102

Fort Smith, AR 72901

Phone: 479.434.4213

Fax: 479.434.4214

# 21 WEST END

CATERING and BANQUETS

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## LITE LUNCH CATERING

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*\$8.95 per person*

*Includes: rolls, butter, sweetened and unsweetened teas*

Choose one from each group

### SALADS

#### Italian

Spring mix, sundried tomatoes, red onion, Kalamata Olives, parmesan cheese and croutons.

#### Caesar

Fresh romaine lettuce, house-made Caesar dressing, croutons and parmesan cheese. Anchovies available on request.

#### Spinach

Fresh spinach salad with feta cheese crumbles, red onions, carrots, fresh raspberries and brown sugar cinnamon pecans tossed in raspberry vinaigrette.

#### Garden

Iceberg lettuce, red cabbage, tomatoes, cucumbers, pepperoncini, carrots, red onion and cheddar cheese. (Ranch and Italian dressings on the side)

### MEATS

#### Italian Sausage

Ham and Turkey

Steak (Add \$1)

Shrimp (Add \$2)

Cured Meats(prosciutto, salami, capicola) (Add \$1)

### SOUPS

#### French Onion

Creamy Tomato Basil

Chicken Noodle

Chicken and Wild Rice

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## HOUSE BUFFETS

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### ITALIAN BUFFET

\$12 per person plus tax and gratuity

*\*minimum of 25 guests, off-site or lunch only*

Includes:

Italian salad, garlic bread sticks, penne pasta, spaghetti, Bolognese sauce, Alfredo sauce, Marinara sauce, grilled chicken, Italian sausage, meatballs, Italian vegetable medley and non-alcoholic beverages

### \*HEARTY HOME-STYLE BUFFET

\$14 per person plus tax and gratuity

*\*minimum of 25 guests, off-site or lunch only*

Includes:

Simple tossed salad, rolls and butter, Beef Stew and Mashed Potatoes, Chicken a la King, wild rice, chef's vegetable and non-alcoholic beverages.

### APPETIZER BUFFET

\$15 per person plus tax and gratuity

Selection of 5-6 appetizers to meet your craving. Our chef can help you select items best suited for your group

### \*21 BUFFET

\$25 per person plus tax and gratuity

*\*minimum of 25 guests*

Includes:

Salad bar, rolls and butter, Beef London Broil, Basil Artichoke Chicken, Asiago Cod, wild rice, roasted potatoes, chef's vegetable, mini desserts and non-alcoholic beverages

\*Add appetizer buffet for \$6 per person

Includes:

Black and Blue Chicken Skewers, Artichoke Dip, Mini Crab Cakes and 1 Chef's choice

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## HOT LUNCH BUFFET

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*\$11.95 per person*

*Includes: rolls, butter, sweetened and unsweetened teas and chef's desserts*

Choose one from each group

### SALADS

#### Italian

Caesar

#### Spinach

Garden

### ENTRÉES

Chicken -Basil Artichoke, Asiago, Parmesan, Sundried Tomato or Oscar (Add \$1)

Beef - Italian Beef and Mushrooms, London Broil, Bourbon Beef Tips, or Oscar (Add \$1)

Fish - Cod or Salmon (Add \$1) Basil Artichoke, Sundried Tomato or Asiago and Crab stuffed (Add \$1)

Pork - Cognac pork loin, Black and Blue, Marsala, or Honey Pecan

### STARCHES

Roasted potatoes, mashed potatoes, wild rice, polenta or pasta

### VEGETABLES

Mesquite green beans, primavera blend, corn, broccoli normandy or garlic butter green

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## BOX LUNCHES

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*\$8.95 per person*

*Includes: mini desserts and Chef's Italian pasta salad*

Choose one from each group

### BREAD

Croissant

Bagel

Wrap

### FILLING

Chicken Salad

Ham, Swiss and Bacon

Chicken Caesar

Chipotle Chicken

Wasabi Roast Beef